

# A 2009 Guide to Connecticut Sugarhouses



## OPEN TO THE PUBLIC



## Connecticut Maple Syrup Is the Best Tasting You'll Find Anywhere

It won't be long when plumes of steam and smoke will rise from evaporators in hundreds of sugarhouses all across Connecticut. This annual rite of spring is eagerly looked forward to by local sugarmakers and their many loyal customers.

The traditional maple sugaring season in Connecticut extends from early February until late March, depending greatly on the weather. Freezing nights and warm, sunny days are necessary to provide good sap yields.

Maple producers, including the ones listed in this brochure, welcome individuals and parents with children during the sugaring season. You may watch the whole process of how sap is gathered and boiled, and smell the hot steam rising off the evaporator.

Be sure to call the sugarhouse ahead of time to see if sap is being boiled into syrup and sold. Besides selling syrup during the sugaring season, this and other maple products may be purchased at many sugarhouses throughout the year.

The Maple Syrup Producers Association of Connecticut, Inc. holds informational meetings in January and November, and publishes a newsletter called "Drop in the Bucket." For more information contact: Chuck Drake, 28 Marshall Street, Windsor, CT 06095 Tel: 860-688-1718 or go to the Maple Syrup Producers Association of Connecticut website: [www.ctmaple.org](http://www.ctmaple.org).

**Maple Syrup Producers  
Association of Connecticut, Inc.  
[www.ctmaple.org](http://www.ctmaple.org)  
and the  
Connecticut Department of Agriculture  
Marketing Division**

## FAIRFIELD COUNTY

### **STAMFORD MUSEUM AND NATURE CENTER** 39 Scofieldtown Rd., Stamford, CT 06903 203-322-1646

Stamford Museum sugaring season runs February through March 18. Classes are open to school groups during the week. Public drop-ins are welcome. Special event day is Sunday, March 1, 2009, 11 a.m. to 3 p.m. Historic and modern methods of sugaring will be exhibited and demonstrated. Call for more information.

### **WARRUP'S FARM** Bill Hill

John Read Rd., West Redding, CT 06896  
203-938-9403 Web site: [www.warrupsfarm.com](http://www.warrupsfarm.com)

Visit the log cabin sugarhouse for syrup making demonstrations the first 3 weekends in March, noon-5 p.m. Syrup and maple sugar candy available for sale. Visit the barnyard animals. School groups scheduled Tuesday-Friday. Organic farm produce, pumpkins, and flowers available in season.

## HARTFORD COUNTY

### **ARLOW'S SUGAR SHACK** Arlow and Doris Case 101 Bushy Hill Rd., Granby, CT 06035 860-653-3270

Pure Maple Syrup sold in all size containers. Visitors welcome. Sap buckets and tanks for sale, also firewood.

### **LAMOTHE'S SUGAR HOUSE** The Lamothe Family 89 Stone Rd., Burlington, CT 06013 860-675-5043 e-mail: [lamothes.sugar.house@snet.net](mailto:lamothes.sugar.house@snet.net) web site: [www.lamothesugarhouse.com](http://www.lamothesugarhouse.com)

Maple Syrup, Maple Candy, Maple Cream, Maple Taffy, Granulated Maple Sugar, Maple Sugar & Spice, Savory Maple Sugar & Spice, Maple Coated Nuts and Assorted Maple Gifts, Maple Syrup Equipment, Rabbits. Open year 'round: Monday-Thursday 10-6 p.m., Friday-Saturday 10-5 p.m., Sunday 12-5 p.m. See maple syrup being made on Saturday and Sunday 1-5 p.m. from mid-February to the end of March. Mail order. Master Card and Visa accepted.

### **LEONARD'S SUGARHOUSE**

Raymond Leonard, Jr.  
P.O. Box 316, 555 Cherry Brook Rd.,  
North Canton, CT 06059  
860-693-8514

Maple syrup year 'round. Sugarhouse open Feb.-April (call for boiling times). Sugarhouse tours.

## NORTHWEST PARK SUGARHOUSE

145 Lang Rd., Windsor, CT 06095  
860-285-1886

Maple Syrup. The Sugarhouse, accessible to handicapped, provides weekday group programs and weekend open house activities during February and March. Please call for program schedule or visit our web site [www.northwestpark.org](http://www.northwestpark.org).

### **SWEET WIND FARM**

Arlow and Susan Case  
339 South Road  
East Hartland, CT 06027  
860-653-2038  
Website: [www.sweetwindfarm.net](http://www.sweetwindfarm.net)

Sugarhouse is open to the public year 'round. Tours and classes available for groups during sugaring season. Open House boiling days free to the public. Maple Festival on the 2nd Saturday of March, free admission. Maple syrup and other maple products for sale year 'round at our farm stand and sugarhouse. Farm stand open daily from July-October with fresh fruit, vegetables, jam, jelly, and more. Firewood and field stone available. Visit our website for more information.

## MIDDLESEX COUNTY

### **MOORE'S SUGAR SHACK** 413 Pond Meadow Rd. Westbrook, CT (860)399-2279 (860)304-9864 Email: [MooreGardens64@gmail.com](mailto:MooreGardens64@gmail.com)

Visit our quaint Sugar House on the Connecticut Shoreline with its rustic New England charm. Our Sugar House is open to the public year round. Visitors welcome for sugaring demonstrations. Small groups are welcome during sugaring season by appointment. Maple syrup sales year round at our Sugar House and at our shop in the center of Westbrook; Shoreline Framing. Maple candy available only during sugaring season.

### **RICK'S SUGAR SHACK**

Rick and Jill Walker  
69 Collie Brook Road  
East Hampton, CT 06424  
860-267-7117 or 860-267-7180

Open on weekends starting mid February, to the first week in April. Open from 11 a.m. to 3 p.m. We have Maple Syrup, Maple Products as well as our own Maple Herb Mustard. Maple Syrup available year round. We set up at local Farmers Market during the summer season with a wide range of Maple Products We have an Open House each year on the first Saturday in March from 10 a.m. to 4 p.m. Our system is wood fired Please call ahead

## LITCHFIELD COUNTY

### **BROOKSIDE FARM II**

Kay Carroll and Mark Harran  
79 East Chestnut Hill Rd., Litchfield, CT 06759  
860-567-3805 or 860-567-3890

Open for visits mid-February through March. Maple syrup sold year 'round. Please call ahead.

### **BROTHERS AND SONS SUGARHOUSE**

The Schoonmaker Family  
Farm Location: 998 Saw Mill Hill Rd.,  
Torrington, CT 06790  
860-489-2719

Maple Syrup in all size containers including glass maple leaf bottles. Maple candy, maple cream, maple peanuts and granulated maple sugar. Gift baskets made to order. Open year 'round. Watch syrup being made during February and March. Free tours. Sugar house is handicapped accessible. Groups welcome. Please call ahead.

### **DUTTON'S SUGARHOUSE**

The Dutton Family: Dick & Phil Dutton  
28 Sunny Ridge Rd., Washington, CT 06793  
860-868-0345

Visitors may watch sap collection and syrup being made during February and March. Groups always welcome. Please call ahead.

### **GREAT BROOK SUGARHOUSE**

Mark Mankin  
140 Park Lane, Route 202, New Milford, CT 06776  
860-354-0047  
Mailing Address: 50 East Street, New Milford, CT 06776

Operated by The Youth Agency, the Sugarhouse is open to the public and syrup is sold year 'round. Educational tours of the sugaring operation are available. Call for info and availability. Open house weekends, which include displays of early sugaring techniques, are held during March. Please call ahead for dates and time.

### **KASULAITIS FARM AND SUGARHOUSE**

Ray Kasulaitis – Dave Vincent  
69 Goose Green Rd., Barkhamsted, CT 06063  
860-379-8787 or 860-379-3020

Maple Syrup and Maple Products. Open 5 p.m. to 8 p.m. Monday through Friday, 11 a.m. to 4 p.m. Saturday and Sunday. See syrup being made in mid-February to the end of March. Please phone ahead. Maple syrup sold year 'round.

**WOODBURY SUGARSHED**

Lou and Carol Berecz & Sons  
41 Washington Rd., On Route 47, Woodbury, CT 06798  
203-263-4550

Sugarhouse open to the public. Saturdays and Sundays from February 28 through March 28 for maple syrup demonstration hours 1 p.m. to 5 p.m. Open daily year 'round. Please phone ahead.

**WEST HILL SUGARHOUSE**

John Trumbull, Tim Mandel, Dick Seling, Mark Campbell  
525 West Hill Rd., New Hartford, CT 06057  
860-379-9672 or 860-379-7312

Maple syrup for sale year 'round. Sugarhouse open during the season. Small groups welcome. Please call ahead.

**NEW HAVEN COUNTY**

**BROOKSVALE PARK SUGAR SHACK**

524 Brooksvale Avenue, Hamden, CT 06518  
203-287-2669 [www.brooksvale.org](http://www.brooksvale.org)

Located off Route 10 near the Hamden/Cheshire line, Brooksvale Park is operated by Hamden Parks & Recreation. The primary use of the sugar shack is to provide educational programs for Hamden 4th grade classes and school groups from surrounding towns. Visitors are welcome to stop by the sugar shack when it is in operation, usually late Feb. to mid-March. Programs, which include a tour of the sugaring operation, are available to the public. Call the Park Ranger's office for dates and registration.

**MAPLE GROVE FARM**

Buster Scranton  
3424 Durham Rd. (Route 77), Guilford, CT 06437  
203-457-1304

We are located 2.1 miles North of Rte. 80 in Guilford. We have a wood-fired evaporator. Syrup, cream and candy sold during the season (mid-Feb. – mid-March). Syrup sales year 'round as supply permits. Please call ahead.

**WAYNE'S SUGARHOUSE**

Wayne & Dana Juniver and Harry & Sheila Juniver  
89 Cedar Lake Rd., North Branford, CT 06471  
203-488-3549

Visitors are welcome on weekends (mid-February through March) to see maple syrup being made. Please call ahead for boiling times. Maple syrup for sale year 'round.

**NEW LONDON COUNTY**

**BUREAU'S SUGARHOUSE**

Donald and Patricia Bureau and Boys  
60 Rowland Rd., Old Lyme, CT 06371  
860-434-5787

Web site: [www.maplekettlekorn.com](http://www.maplekettlekorn.com)

Maple Syrup, Maple Sugar and Maple Kettle Korn Popcorn. Open all year. Visitors and school groups welcome. Please call ahead.

**OWENECO FARMS SUGAR SHACK**

John & Dawn Drum & Evelyn Grabber  
2067 Exeter Rd. (Route 207), Lebanon, CT 06249  
860-642-7364

Maple Syrup. Open mid-February through March.

**SCHAEN'S SUGARHOUSE**

32 Goldstein Rd.  
Griswold, Ct. 06351  
(860) 376-6787 / (860) 209-4802  
Web site [www.pachaugfarms.com](http://www.pachaugfarms.com)

See Maple Syrup being made, weekends, Mid Feb. through Mid March. Maple Syrup Sold Year Round. Please Call Ahead. Visitors Welcome.

**TOLLAND COUNTY**

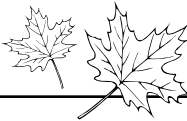
**ANNUAL HEBRON MAPLE FESTIVAL**

Held annually the second weekend in March. (March 14th & 15th, 2008 and March 13th & 14th, 2009) – Self-tours to the following Hebron Sugarhouses: Wenzel, Woody Acres & Winding Brook. See CT Maple Syrup being made. Enjoy Sugar-on-Snow, Maple Baked Goods, Pancake Breakfast, plus much more. It is a weekend for family enjoyment. For information call 860-228-1110 or 860-228-0246 or 860-649-0841 or [www.hebronmaplefest.com](http://www.hebronmaplefest.com)

**BRADWAY'S SUGARHOUSE**

Donald and Karen Bradway  
Bradway Rd., Stafford Springs, CT 06076  
860-684-7112 or 860-684-6876

Maple Syrup for sale year 'round. Please call ahead. Visitors welcome.



**MAPLE GRADES: A**

- **Light Amber** or Fancy Grade has a mild maple taste and is made early in the season. This is considered best for fine maple candy.
- **Medium Amber** has a little more maple flavor and is made about mid-season.
- **Dark Amber**, although slightly darker and with a stronger maple flavor, is fast becoming a favored table syrup.

**HURST FARM SUGAR HOUSE**

The Hurst Family  
746 East St., Andover, CT 06232  
860-646-6536

Come visit our post and beam sugarhouse on our 36 acre farm. While at Hurst Farm stroll through our old-fashion Country Store that is stocked full of our own gourmet products. Maple syrup and maple products, local honey, jams and jellies, relishes, herbs and spices. Gift baskets made with all of our products. Sugarhouse opens to the public in season – call for hours. Farm is open year 'round with something for every season. Store and sugarhouse are handicapped accessible. Please call for schedule of other seasons.

**WINDHAM COUNTY**

**BATS OF BEDLAM MAPLE FARM**

Bob and Pat Dubos  
101 Bedlam Rd., Chaplin, CT 06235  
860-455-9200  
Email: [bob\\_dubos@charter.net](mailto:bob_dubos@charter.net)

Making Maple for over 40 years. Maple syrup, maple cream, maple butter, maple coated peanuts and maple vinegar are available at our home & sugarhouse and at the Coventry Farmer's Market.

Additionally, our maple syrup and maple candy are available at the Willimantic Food Co-op (<http://www.willimantic-food.coop/>), Champlion's General Store, the UConn Co-op (<http://www.bookstore.uconn.edu/>), Fiddleheads in New London (<http://www.fiddleheadsfood.coop/>). Maple syrup is also available at Nature's Grocer in Vernon (<http://www.naturesgroceryvernon.com/>) and Highland Park Market in Coventry (<http://www.highlandparkmarket.com/>)

**FABYAN SUGAR SHACK**

The Durand and Mailloux Family's  
384 Fabyan Rd.  
North Grosvenordale, CT 06255  
860-928-7182 or 860-617-5159  
[moniquemailloux@gmail.com](mailto:moniquemailloux@gmail.com)

Pure maple syrup, cream and candy on modern high tech equipment. While maintaining the highest quality and cleanliness. Specialty items available upon request for all of your gatherings, get togethers and special occasions.

Visitors always welcome. Open weekends mid February-March. Please call ahead.

**GREEN HOLLOW SUGARHOUSE**

Travis and Danna Irons  
83 Green Hollow Rd., Central Village, CT 06332  
(860) 564-3225 or (860) 234-0653  
email: [greenhollowmaple@shcglobal.net](mailto:greenhollowmaple@shcglobal.net)

Hobby producers of pure maple products. Our wood-fired evaporator and rough sawn sugarhouse lend themselves to an authentic New England experience. Visitors are welcome to watch the process on weekends from mid-February through March. Please call ahead for a detailed boiling schedule. Maple Syrup, Maple Candy, Maple Lollipops, Maple Cotton Candy, and more available.

**MIK-RAN'S SUGARHOUSE AND SPECIALTY**

**SHOP, LLC**  
Randall & Beulah King, Sr. & Family  
86 Stetson Rd., Brooklyn, CT 06234  
860-774-7926

Free demonstration in mid-February and March, weekends 1 p.m.-5 p.m. weather permitting. Specialty Shop with our maple products, pure maple syrup, maple candy, maple butter, maple peanut brittle and many more maple products and beautiful gifts. Open Sat., & Sun. 10-5. Specialty Shop year 'round by chance or appointment.

**NORMAN'S SUGARHOUSE**

Richard and Avis Norman  
387 County Rd., Woodstock, CT 06281  
860-974-1235 Fax 860-974-0496  
e-mail: [r.norman@snet.net](mailto:r.norman@snet.net)

Maple Syrup year 'round. Wholesale and Retail. Maple Candy and Maple Cream available. Maple Sugaring Equipment and Supplies. Visitors welcome. Please call ahead.

**RIVER'S EDGE SUGAR HOUSE**

The Proulx Family  
326 Mansfield Rd. (Rt 89), Ashford, CT 06278  
860-429-1510  
e-mail: [mapleone@prodigy.net](mailto:mapleone@prodigy.net)  
[www.riversedgesugarhouse.com](http://www.riversedgesugarhouse.com)

Come visit our family run sugarhouse located in a rustic setting just 1.5 miles South of Rt. 44. We are open year round. Visitors may watch syrup being made during February and March. Groups are welcome. Maple Syrup, Maple Candy, Maple Cream, Maple Jelly, and our own locally produced honey are available. Please stop in or call ahead.

**SWEET SUE'S SUGAR SHACK**

Doug Langer & Family  
932 Thompson Rd., Thompson, CT 06277  
860-933-2365 or 860-923-9000

Open house weekend March 14th and 15th. Maple Candy, Maple Cream available. Groups welcome. Please call ahead.

**Maple Syrup Time is Here  
In Connecticut**

Connecticut's maple syrup producers begin their year earlier than any other agriculturalists in the state, when the snow is still on the ground. You can visit the 30 or so listed sugarhouses in the dead of winter, the months of February and March and experience first hand the boiling of the sap into the final product of the trade—maple syrup. To produce the finest tasting maple syrup in the country, our maple syrup producers rely on Mother Nature—they need freezing night temperatures and warm days that cause the maple sap to “run.”

American Indians taught colonial settlers the simple process of boiling tree sap into syrup. The colonists soon realized the practice of slashing the trees to retrieve the sap was not the ideal. It was wasteful and it also damaged the trees. The use of taps, troughs and buckets were invented. Sap is still collected by tapping into a sugar maple tree with a spout to this day, only a few taps per tree, to protect the maple tree. Sap that flows out is collected in buckets or runs through a system of plastic tubing into collection bins. An evaporator, usually wood fired, boils off the water and leaves sweet maple syrup. Boiling the syrup even further produces maple candy.

So! To sample the pure Connecticut maple syrup, maple candy and other delightful items that they have to offer, use this guide to find sugarhouses that are open to the public. Watch for the billowing smoke and covered buckets or more modern tubing running from maple tree to maple tree. Make it a day trip for you and your family, a fun learning experience, tasting the sweet treats supplied to us courtesy of the state's Maple Syrup Producers and the maple tree. Visitors are welcome at all these listed sugarhouses, but we ask that you call in advance to be assured the sap has begun to be boiled.

For more information, please call the Connecticut Department of Agriculture, Marketing Division, 165 Capitol Avenue, Hartford, CT 06106, (860) 713-2503. Please call ahead to confirm the hours of operation.

F. Philip Prelli  
Commissioner  
Connecticut Department of Agriculture

CONNECTICUT  
GROWN

